

Inspection Report	Date: 04/30/2001	(X) Routine / (x) Reinspection
Ship: RADIANCE OF THE SEAS	Invoice: No.	Inspectors: CDR MIKE HALKO
Port: SEATTLE	Amount	LDCR JON SCHNOOR

Start	End	Pax	Crew	Pax III	Crew III

NO.	REF.	*	LOCATION / DESCRIPTION
			WINDJAMMER – DISHWASHING AREA
1	37		<p>There was a large amount of steam coming from the clean end of the glass washing machine and condensing on the bulkheads and deckhead. The measured final rinse temperature was 176°F at the dish surface. Recommend lowering this temperature to between 165 - 175°F.</p> <p><u>Statement of Corrective Action</u> Hobart Manufacturer was contacted, and adjusted the machines according to public health standards on May7th.</p>
2	28		<p>Several empty dish racks were observed sitting on top of a plastic trashcan.</p> <p><u>Statement of Corrective Action</u> Dish racks have been removed, and Crew are trained on proper storage according to public health standards</p>
			PREPARATION AREA BY POT WASH
3	28		<p>A trolley of soiled sheet pans was parked in the prep area. Ensure soiled items are kept in the pot wash area</p> <p><u>Statement of Corrective Action</u> Crew have been trained and taught to follow the set guidelines. Galley personnel were instructed regarding soiled pots pans etc to be kept away from clean areas. Soiled pots are now stored in the potwash area.</p>
			POT WASH
4	28		<p>Clean utensils were found stored in a lexan container that had old dried detergent residue. Ensure that the storage containers are cleaned routinely</p> <p><u>Statement of Corrective Action</u> Follow up with training and inspection by Stewarding and F&B Mgr. Proper cleaning procedures have been enforced, and training received on correct storage of utensils</p>
			PORTOFINO

5	16*		<p>There were two packages of cheese (gorgonzola and bel paese) that were opened more than 7 days from the date of inspection. Recommend purchasing the less used cheeses in smaller sizes.</p> <p><u>Statement of Corrective Action</u> Chefs were instructed on proper procedures for storage of open food items for longer than 7 days, and a request was made to purchase smaller portions of cheese. Product was removed.</p>
			FOOD SERVICE – GENERAL
6	36*		<p>The light bulbs of the heat lamps were not recessed completely in the shields and they were not shatter resistant.</p> <p><u>Statement of Corrective Action</u> Request was send to Purchasing to provide shatter proof heating lights.</p>
			POTABLE WATER
7	06		<p>Numerous charts of the chart recorder ran for greater than 24hours. One ran for almost 48hours.</p> <p><u>Statement of Corrective Action</u> Bridge Crew have been instructed to change charts every 24hrs</p>
8	06		<p>The charts were not initialed at the end of the 24hours period. There was an initial on the charts but that was done for the calibrating.</p> <p><u>Statement of Corrective Action</u> Calibration and change of charts to be initialed by the correct personnel</p>
			SOLARIUM BAR PANTRY
9	26*		<p>These were several racks of glasses in clean storage that were soiled on the bottoms with salt.</p> <p><u>Statement of Corrective Action</u> Bar Manager and crew was instructed on proper storage proceeedures</p>

			PROVISIONS
10	13*		<p>The standard practice of FIFO (First in First Out) was not being followed throughout all storage areas.</p> <p><u>Statement of Corrective Action</u> Inventory Mgr. Was instructed and monitored by F&B mgr. In the proper administration of FIFO. Product removed and rearranged according to FIFO.</p>
			BEVERAGE STORAGE ROOM
12	19*		<p>Numerous kegs of beer, boxes of wine and beer were stored on the deck or on wooden pallets.</p> <p><u>Statement of Corrective Action</u> Stainless steel pallets have been ordered, to prevent future deck storing.</p>
12	(Note)		Plastic containers used to store prepped vegetables were very clean. Overall cleanliness of provisions was good.
			MAIN GALLEY – DECK 4
13	22		<p>The first row of final rinse nozzles was blocked on both conveyor dish washing machines.</p> <p><u>Statement of Corrective Action</u> The rinse nozzles have been removed and cleaned and will be regularly checked.</p>
14	24		<p>The temperature of the conveyor ware wash machine was 156°F at the final rinse.</p> <p><u>Statement of Corrective Action</u> The final rinse temperatures have been corrected. Hobart was contacted and corrected the temperatures according to Public Health standards on the 7th May.</p>
15	37		<p>The ventilation hood for the glass wash machine was not working causing condensation throughout the clean side.</p> <p><u>Statement of Corrective Action</u> Corrective adjustments to the Air Conditioning systems and hood are currently underway. *Steam pressure from the engine room was adjusted for adequate supply. Communication techniques have been implemented from the Engine room, in case of future blackouts.</p>
			GENERAL COMMENTS
16	20*		<p>Several Non commercial grade microwave ovens were in use on the vessel.</p> <p><u>Statement of Corrective Action</u> All microwaves have been removed and USPH approved models will be installed.</p>
			MAIN GALLEY
17	33*		<p>The general galley exhaust system interior was soiled at the base in numerous areas.</p> <p><u>Statement of Corrective Action</u> The galley exhaust system is cleaned on a regular basis, and incorporated in the daily/weekly schedule.</p>
			GENERAL COMMENTS
18	(Note)		Overall cleanliness in all galley spaces was outstanding.
			CREW GALLEY

19	24		<p>The crew galley Pot Wash machine was not achieving 160°F at the final rinse. (156°) was measured. Steward shifted to chemical sanitizing.</p> <p><u>Statement of Corrective Action</u> The pot wash Station final rinse is now a minimum of 160°F.</p>
			GENERAL COMMENT
20	21*		<p>Ensure that all vitality juice machines are modified to be easily cleaned.</p> <p><u>Statement of Corrective Action</u> Vitality Juice Machine Rep was on board May 1 conversion to commence May 5, 2001. The remaining machines are being converted to Public Health requirements.</p>
			DINING ROOM
21	36*		<p>Increase light level on starboard side waiter station to 220v</p> <p><u>Statement of Corrective Action</u> Investigation into upgrading light levels is in progress</p>
			RADIANCE CLUB BEVERAGE STATION
22	27*		<p>The backside of the beverage station was soiled.</p> <p><u>Statement of Corrective Action</u> Better follow up and checking on the cleaning form Venue Mgr. and F&B Mgr. The area has been cleaned and is maintained on a daily basis.</p>
			CREW GALLEY
23	(Note)		Good food temperatures for hot and cold items were observed throughout the service line.
24	19*		<p>Ensure that the buffet service line attendant properly monitors the service lines. This inspector observed crew placing their head beneath the sneeze shield.</p> <p><u>Statement of Corrective Action</u> Buffet server was advised and taught to follow guidelines. The area has been cleaned and will be maintained daily. Buffet line is monitored by attendants. Modifications are being investigated for better access to food.</p>
			MEDICAL FACILITY
25	(06*)		<p>Ensure that the bacteria test of the water is done with a test kit that is approved by standard methods for the evaluation of water & waste waters</p> <p><u>Statement of Corrective Action</u> Changes to approved water testing methods in progress by Royal Caribbean International Head office</p>
			MAIN GALLEY POT WASH
26	26*		<p>Several plastic bins were found soiled after being cleaned</p> <p><u>Statement of Corrective Action</u> Plastic Bins were rewashed. Inspection of all items from all pot wash areas has been increased to prevent future incidents</p>

